



THOSE SUPREMELY THIN, HEARTH-BLISTERED PIZZAS coming out of upscale pizzerias these days? We love 'em, but trying to replicate the conditions of an 800-degree wood-fired oven in your kitchen is a good way to meet your local fire department. Enter the Grandma pie, that rectangular number you've likely spied at any old-school pizza joint. Done right, it has all the flavor and complexity of its artisanal cousin: an olive oil-crisped bottom; a pillow-soft middle; and a rich, cheesy top cut by zippy sauce. The best part? **The Grandma is the most reliably delicious pizza you will ever make at home.** Prepared in a standard sheet pan and baked at a home-oven-friendly temperature, this pie is as welcome at your next cocktail party as it is at a Sunday supper. And since it's equally tasty room temp or straight from the oven, it's a natural for do-ahead entertaining. To unlock the Grandma's secrets, we visited Frank Pinello, owner of Brooklyn's aptly named Best Pizza. He helped us create an at-home pie recipe so good, so simple, you'll wonder why thin was ever in.

1

Go (Dough) Nuts

This dough cold-ferments overnight in the fridge. The extended rise time gives the crust a nutty, developed flavor and a great chew. Says Pinello: "It's the difference between a decent pizza and an incredible pizza."

Grandma-Style

Pizza Dough

Combine **1 envelope active dry yeast (about 2 1/4 tsp.)** and **1 1/4 cups warm water (105–110°)** in a large bowl; let stand until yeast starts to foam, about 10 minutes.

Mix in **2 Tbsp. olive oil**, then **2 cups all-purpose flour** and **2 tsp. kosher salt**. Add another **2 cups all-purpose flour**, a cup at a time, mixing until incorporated and a shaggy dough forms.

Turn out dough onto a lightly floured surface and knead until soft, smooth, and elastic, 10–12 minutes. Place dough in a lightly oiled bowl and cover with plastic wrap. Chill 24 hours.

Coat an 18x13"-rimmed baking sheet with **1/2 cup olive oil**. Gently and gradually stretch dough until it reaches the edges of baking sheet. (If dough springs back or is stiff to work with, let it rest 10 minutes before continuing. You may need to let it rest more than once.)

Cover dough on baking sheet tightly with plastic wrap and let sit in a warm place (but not too warm!—about 70° is ideal for yeast to grow) until it is puffed and full of air bubbles, 30–40 minutes. Makes enough dough for 1 pie (about 6 servings).

2

Get Saucy

The acidity of this no-cook tomato sauce talks back to all that cheese and olive oil, while anchovies (the secret weapon) bring a "what's that?!" depth. "My grandmother put anchovies in everything," Pinello says. Why argue with Nonna?

Fresh Tomato Pizza Sauce

Drain **one 28-oz. can whole peeled tomatoes** and pulse tomatoes with **2 anchovies, 2 garlic cloves, 6 Tbsp. olive oil, and 1/4 cup basil leaves** in a food processor or blender until mostly smooth (some texture is okay); season with **salt and pepper**.

3

Put It All Together

A classic Grandma—just sauce and mozzarella—flips the usual script: Add cheese before sauce. Master this basic pie and you're ready to improvise (see below for ideas).

Classic Mozzarella Pie

Place a rack in lower third of oven and preheat to 525° or as high as oven will go.

Once **Grandma-Style Pizza Dough** (see recipe) has risen on baking sheet, top with **12 oz. fresh mozzarella**, grated, and dot pie with **1 1/2 cups Fresh Tomato Pizza Sauce** (see recipe). Bake pie until golden brown and crisp on bottom and sides, 20–30 minutes.

THAT TOPPING GAME

When it comes to toppings, restraint is key. "It's all about ratio," Pinello says. "You want them to work with the crust, the sauce, the cheese—in balance." We'll even lose the sauce sometimes to make white pies. At right, find four of our favorite ways to go Grandma.

A

Provolone
+
Red Onion
+
Black Olives

B

Roasted Cauliflower
+
Ricotta
+
Breadcrumbs

C

Mozzarella
+
Fennel
+
Spicy Soppressata

D

Marinated Tuscan Kale
+
Ricotta
+
Mozzarella

Get the full recipes for these four Grandma pies at bonappetit.com/pizza